



## Spanish Custard

**SERVINGS** 6    **PREP TIME** 5 mins    **COOK TIME** 30-40 mins

### INGREDIENTS

- 1 **La Fe Natilla Mix** 12oz
- 1 Fela Panela 16oz
- 4 1/2 cups of milk
- 2 to 3 **La Fe Cinnamon Sticks**
- Peel from 1 lemon
- Garnish: ground **La Fe Cinnamon Sticks** for decoration

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### DIRECTIONS

1. Turn the stove to low- medium heat. Put three cups of milk with the panela into a pot and begin to boil slowly. Add in the La Fe cinnamon sticks making sure to stir the mixture occasionally so that the panela dissolves and mixes well with the milk. Once the mixture begins to boil, turn the heat off, and let the mixture cool for a few minutes.
2. In a large bowl, pour in 1 1/2 cups of milk and La Fe Natilla mix, making sure to stir immediately so that the mixture becomes smooth and well distributed.
3. Turn the stove back to medium-low heat. Immediately, pour the La Fe natilla mix in the panela mixture. Start to continuously stir the mixture. Please note that the mixture will begin to harden. Once the mixture has hardened to the point where it is difficult to stir, transfer the natilla mixture into a serving dish, garnish with lemon peel, and sprinkle it with ground La Fe cinnamon sticks. Let it cool down for a few minutes and serve.